

CHEAPER MEAT DRIVE SPREADS

County Home Demonstration Agent Sends Circulars to Out-of-town Housewives

One of the most energetic pieces of work in Ogden and Weber county in connection with the "Save Money on Meat" campaign, is being done by Miss Ellen Agren, home demonstration agent of the Weber county farm bureau, who today has circulated the housewives of the county as follows:

Dear Housewife: In connection with the National Thrift Campaign, which is sweeping the country, six days from April 12 to April 17, inclusive, have been designated as "Save Money on Meat" week.

In order to "save money on meat" it will be necessary to utilize the cheaper cuts of meat.

There is too great a demand for the more expensive cuts of meat—such as loin steaks and rib roasts. The loins and the ribs make up about 25 per cent of the dressed meat animal. Yet it is on that 25 per cent that a great part of the demand is concentrated. Because of this heavy demand on a relatively small quantity, the price of rib and loin cuts is high.

Many cuts of meat which are whole, some, rich in food value, and thoroughly palatable when properly cooked, are selling at low prices. These cuts are known as: brisket, flank, plate, chuck and round.

During "Save Money on Meat" week give these inexpensive cuts a fair trial giving them sufficient cooking and seasoning to make them palatable.

Following are three recipes for the cheaper cuts of meat, taken from Wilson's Meat Cookery.

POT ROAST WITH VEGETABLES

3 or 4 pounds chuck roast
1 cup sliced carrots
1 cup sliced onions
1 cup celery cut in bits
1 cup sliced turnips
2 tablespoons fat (preferably from salt pork)

If the meat is not in a solid piece skewer or tie it into shape, wipe it with a damp cheese cloth, and roll in flour. Boil vegetables in salted water to barely cover, until soft. Rub through a coarse strainer. Heat fat in a frying pan on Dutch oven. Put in the meat and brown on all sides. If the frying pan is used, transfer the meat, after it is browned, to a kettle, unless the pan is deep enough to hold the beef. Pour the vegetables and their liquid over the meat, together with any preferred seasoning. Cover tightly and let simmer slowly for four or five hours, turning twice. Thicken the gravy a little, and pour over the meat.

BEEF BRISKET, BOILED AND BROWNED

If the piece has a large amount of bone, some of this may be removed to use for soup stock, or to furnish gravy to be used with the warmed-over meat for a second service. Cook the solid part of the meat until tender, with a little celery and salt and a bit of garlic added, turning it once during the cooking, which will take from four to six hours, according to the amount of meat used. Remove meat from liquor, place in a shallow pan with the skin side up and score the top several times. Have boiled potatoes ready and drop them into the kettle to take up a little of the fat, then place them around meat and brown all in a hot oven for about 20 minutes. Make a gravy with the remaining liquor and serve separately.

BRISKET WITH ONION SAUCE

Wipe the meat with a damp cloth, and tie it into a compact shape with strips of cloth. Place it in a deep kettle with boiling water. Add a soup bunch, several cloves and peppercorns. Simmer until tender, add salt when partly cooked. Take the meat from the liquid, remove the cloth, and place the meat in a shallow baking dish. Beat one egg and spread over the beef, then sprinkle with coarse crumbs, and brown under a flame or in a hot oven. For sauce for a three-pound piece of meat cut up half a cup of green onions and cook these with two tablespoons of oil or margarine. Brown slightly. Stir in two tablespoons of flour, add a cup and one-half from the stock and a tablespoon of minced parsley. Keep the sauce over hot water or in a double boiler, until the meat is finished. Pour the sauce over the meat and serve.

I have written to Wilson company in Chicago, asking them to send you their book on meat cookery. You will find many splendid suggestions in this booklet on the cookery of meat.

Yours sincerely,
ELLEN AGREN,
Home Demonstration Agent.

SERVICE STAR TO PLANT TREE

Memorial Sapling to be Placed in Lester Park Thursday Afternoon

In commemoration of service men and women of Ogden and Weber county, the members of the Service Star Legion will plant a tree in Lester park Thursday afternoon at 3:30 o'clock if weather conditions permit. A program is being arranged and all service men and women in the county have been invited. Members of the Gold Star organization and the Service Star Legion, as well as any other organization interested, have been asked to attend.

If weather conditions do not permit the planting of a tree Thursday, the ceremony will take place later.

Says German Mark Worth About Cent

Detective William A. Taylor received a letter from his 19-year-old son, Chris A. Taylor, today. Chris is with the Third provost guard company of the American army of occupation and is stationed at Coblenz, Germany.

According to the letter, the lot of the American soldier is not at all hard in Germany at the present time. The German people, Chris reports, treat American soldiers with deference, having considerable respect for the American dollar, which, according to the American army rate of exchange for the latter part of March, was worth 75 German marks.

Taylor stated in his letter that German marks, which before the war represented approximately a quarter of a dollar, have depreciated in value until they are now worth one and a third cents.

A copy of the special edition of the "Amstrock" American newspaper published in Germany, announcing the recent revolutionary movements in Germany, was forwarded to this city.

Taylor states that mail service continues to be bad, even though the war has been ended.

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BENCH CANAL IN BAD CONDITION

Directors Levy Assessment to Cover Operating Expenses for 1920

At a meeting of the directors of the Ogden Bench Canal & Water company held last evening an assessment of five cents per share was levied on the capital stock of the company for the purpose of covering the operating expenses of the canal for the year 1920. The board was advised by the watermaster that the portion of the canal running through what was formerly known as the "Cream Pot" is in bad condition, occasioned by land slides. In several places the canal is filled with earth to a depth of from three to ten feet. Doubtless these slides will give the company considerable trouble before they are finally cleared away and controlled. In former years it has been customary to begin cleaning the channel of the canal about April 1, but owing to the recent heavy storms work has necessarily been delayed.

A statement issued following the meeting says: "In past years there have been complaints made on account of many persons living along the line of the canal dumping into the canal all sorts of rubbish, tin cans, etc., and occasionally a dead cat, and the board of directors are determined to stop this practice. Parties who have been in the habit of throwing such things into the canal are cautioned to cease the practice, and to at once clean out such rubbish they may have placed there during the past winter. The canal running through a thickly populated portion of the city makes it necessary to observe strict sanitary regulations, and those citizens living along the line of the canal are urged to aid the authorities in keeping the channel clear from all refuse and rubbish."

"Another matter called to the attention of the board by Watermaster Goodale was the fact that a number of years ago several persons were granted permission to build houses over the channel, with a specific written bond and agreement that they and their heirs and assigns would always keep the channel at those points clear of mud accumulations and debris. These parties are urged to at once comply with the terms of their agreement for the year 1920, as the canal is now being put in condition to receive the irrigation water for the coming season."

The watermaster urges all those who expect to lease irrigation water for gardens to do so before May 15, otherwise it will be too late to secure the water for this season, as it is expected that distribution notices will be given out to users at that time. Should leases be permitted at a later date it disarranges the whole district and would necessitate redistribution, incurring much additional expense to the company."

Teachers to Meet at Weber Sunday

The first ward teachers' convention of the North Weber stake will be held in the Weber Normal college Sunday afternoon at 2:30 o'clock. All acting teachers and ordained teachers, bishops and their counselors, and ward clerks, and as many of the general priesthood as can be there are invited to attend.

A meeting for ward bishops and ward clerks will be held in the same building at 12:30 o'clock.

PRETTY GIRLS TO SELL POPPIES

Funds for Relief of French Children in Devastated Regions

Pretty Ogden girls Saturday will sell poppies upon the streets of the city to assist in raising funds for the relief of children in the devastated regions of France.

The poppy sale is to be conducted as one feature of the local drive to raise funds for the American and French Children's league.

Mme. E. Guerin of Paris, delegate and lecturer for the United States, is here in connection with the drive. Mrs. Georgina Marriott is head of the local committee which is taking up the work.

Governor Bamberger is president of the state organization and the movement has been endorsed by leading officials generally, including G. N. Child, state superintendent of public instruction, Mayor Frank Francis and Carl W. Hopkins, superintendent of the Ogden public schools.

Madame Guerin addressed the students of the Weber academy and Ogden high school yesterday. She is addressing the students of other schools today. The French woman declares that the children rescued from the devastated regions of France after the Germans were pushed back were in a pitiable condition. France, she declares, can look after the children of the other sections of the nation, but there is so much to be done to relieve conditions in the districts which were occupied by the Germans that help from outside sources is invited.

School children are given an opportunity to contribute and certificates will be issued to schools which provide funds.

Held on Coast for Deserting Family

Roy Cox, 27 years old, formerly a machinist at the Ogden Southern Pacific shops, is in jail in Los Angeles awaiting officers who will return him to Ogden, according to the County Attorney J. B. Bates. Cox is alleged to have deserted his wife and year-old child.

A warrant for his arrest has been sworn out and extradition papers have been secured. It is stated, Deputy Sheriff R. H. Wootton is en route to Los Angeles to bring Cox back.

School Children to Observe Arbor Day

Arbor day camps tomorrow, and while there will be no holiday in the public schools, the general ideals of the day will be brought to the attention of every school child in the city of Ogden.

A. E. Backlan, supervisor of school children's gardens, is today preparing the seeds which will be freely and gratuitously distributed to the children in the Ogden city schools. Teachers will give talks on the value and nurture of trees, and the beauty, economy and general advantages of home gardens.

An enameled jewel which belonged to King Alfred is on display at Oxford.

Special Victor Record Just Out

18661—Left All Alone Again Blues—foxtrot—Jos. Smith Orchestra, from musical comedy "The Night Boat" 85c

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Ogden, Utah

RUM GONE, WARD INFORMS COURT

Filing of Affidavit Believed to Mark Closing of Incident

In an affidavit filed yesterday by J. Ray Ward, commissioner of public safety, with the clerk of the district court, Mr. Ward informs the court that he has no knowledge of the liquor seized by the police in the raid upon the offices of Otto Meek, and that as far as he is concerned the filing of the affidavit closes the incident. The affidavit came in response to an order of the district court that the seized liquor be destroyed.

In the affidavit Mr. Ward stated that when he took over the affairs of the police department January 5, diligent search was made for the liquor in question, but that it had been removed from the police station evidence room. The liquor ordered destroyed is that which was taken from the police station shortly prior to January 5, and its disappearance resulted in an investigation of the affairs of the police department by Commissioner Ward.

The filing of the affidavit yesterday is believed to mark the close of the incident, with the disappearance of the liquor still a mystery of the police department under regime before Commissioner Ward took charge.

Set Test Date for R. R. Postal Clerk

Civil service examination for railway postal clerk, minimum salary of \$1500 per year, will be held May 15. Application blanks may be obtained from the local secretary, board of civil service examiners, in the federal building.

Carranza Troops in Move on Agua Prieta

EL PASO, Tex., April 14.—Eight hundred Mexican federal troops in command of Colonel Fox left Juarez today over the Mexican Northwestern railroad for Casas Grandes, Chihuahua. The Carranza troops arrived in Juarez Tuesday from Chihuahua City. More federal troops are en route to Juarez, according to information received there today.

It was stated that the troops which left today for Casas Grandes, and which are cavalrymen, will march overland from Casas Grandes into Sonora and on to Agua Prieta, opposite Douglas, Ariz.

A gold wire one-eighth of an inch thick will bear a weight of 500 pounds.

TALKS ON HIGH AND CHEAP MEAT

Mrs. W. J. McCoy, Head of Women's Division of Campaign Speaks Here

This morning in the Domestic Science department of the Ogden High school, Mrs. W. J. McCoy, head of the women's division in charge of the "Save Money on Meat" campaign, talked to the students and made actual demonstration of the economies that can be effected by the wise choice and careful cooking of the cheaper cuts of meat.

Here follows a recipe which is highly recommended for its inexpensive character, tasty quality and economic cooking:

One cup chopped beef, 1 1/2 teaspoonful grated onion, 1 1/2 teaspoonful salt, 2 cups flour, 2 tablespoons shortening, 1 1/2 teaspoon pepper, 2 teaspoons black pepper milk.

Season meat. Prepare crust of flour, black pepper, salt, shortening and oil. Toss on slightly floured board, cut in four-inch circles. Place meat on one-half and press edges together. Bake one-half hour in hot oven. Serve with gravy. Reheat or brown sauce.

Passenger Trains of Santa Fe Are Held

ALBUQUERQUE, N. M., April 14.—The Atchison, Topeka and Santa Fe railroad today suspended all traffic here because of the switchmen's strike. Three westbound passenger trains are being held here. Four other passenger trains are to arrive later to be held. "Stub" trains are being run east.

Librarians to Meet in Ogden Tomorrow

Though the Carnegie Free library will be closed to the public because of the state observance of Arbor day, a meeting of the librarians and trustees of the northern division of Utah will be held at the library tomorrow, Miss Grace Harris, librarian, today announced.

Miss Mary Downey, Utah library organizer, will be in charge of the meeting. It was stated, and reports on the progress of various libraries in the northern part of the state will be taken up at the meeting.

To Explain Dances at Tri-Stake Ball Friday

Full arrangements have been completed for the tri-stake ball to be given Friday evening in the Berthana. Members of the Sunday school departments of the Ogden, Weber and North Weber stakes are arranging the entertainment. Dancing will begin at 8:30 o'clock and will continue until 11:30. There will be present an expert dancer, who will prove that modern dances can be danced properly. This is the first event of this kind that the three stakes have planned, and efforts are to be made to have the tri-stake ball an annual event, in order to bring the members of the various wards closer together. An invitation has been extended to the general public.

NOTICE

Unity Lodge No. 18, Free and Accepted Masons.

Special meeting Wednesday, April 14, at 7 p. m. M. M. degree. Sojourning brethren welcome. By order of W. M.

W. N. WACKER, Secretary.

Annette Kellerman in "A Daughter of the Gods" at the Lyceum today and tomorrow.

All tickets 10 cents. No children's tickets sold.

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THE ONLY REAL FOOD DEPARTMENT STORES IN OGDEN

CORN-FED STEER BEEF

Porterhouse Steaks, lb.	28c
T-Bone Steak, lb.	28c
Sirloin Steaks, lb.	25c
Round Steaks, lb.	23c
Prime Rib Roasts, lb.	24c
Prime Rump Roasts, lb.	20c
Roller Rib Roasts, lb.	33c
Shoulder Steaks, lb.	18c
Pot Roasts, lb.	17c
Neck Pot Roasts, lb.	10c
Plate Boiling Beef, lb.	12 1/2c
Brisket Boiling Beef, lb.	10c
Steer Hamberger, lb.	18c
Soup Bones, lb.	8c
Ox Tails, lb.	9c

CHOICE FAT VEAL

Veal Cutlets, lb.	40c
Veal Steaks, lb.	40c
Veal Shoulder Steaks, lb.	35c
Veal Shoulder Roasts, lb.	35c
Veal Stew, lb.	18c
Veal Shanks, lb.	12 1/2c

SPECIAL ON LARD

Kettle Rendered, lb.	25c
Crisco, pail, 1 1/2 lb. net.	55c
Crisco, pail, 3 lb. net.	\$1.10
Crisco, pail, 6 lb. net.	\$2.10

EASTERN CORN-FED HAMS AND BACON

Mild Cure Ham Half, lb.	34c
Mild Cure Ham Whole, lb.	34c
Sliced Ham, lb.	48c
Ham Hocks, lb.	22c
Mild Cure Breakfast Bacon, lb.	35c
Breakfast Bacon Sliced, lb.	45c
Mild Sugar Cured Picnic Hams, lb.	25c
Salt Pork, lb.	26c

SUGAR SPECIAL

10 pounds	\$1.50
25 pounds	\$3.75

EASTERN CORN-FED PORK

Pig Loin Pork Chops, lb.	30c
Pig Loin Roasts, lb.	30c
Pig Ham Roasts, lb.	30c
Pig Ham Steaks, lb.	30c
Pig Shoulder Steaks, lb.	25c
Pig Shoulder Roasts, lb.	25c
Pig Spare Ribs, lb.	23c
Fresh Leaf Lard, lb.	22c

POTATO SPECIAL

10 pounds	80c
25 pounds	\$1.90
50 pounds	\$3.75

We are the acknowledged leaders with superior quality goods, and no one has ever been able to compete with us on low prices.

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